KALOS

*credit card payments are subject to a 2.4% processing fee

GF - GLUTEN FREE; V - VEGAN; D - DAIRY FREE; VG - VEGETARIAN
*PLEASE ASK YOUR SERVER FOR ALLERGY-RELATED DETAILS & ADJUSTMENTS*

## Appetizers

**House-made Sourdough Bread** (D, V, VG) **$4.5**
*Served with organic EVOO from Lake Garda & balsamic vinegar from Modena*

**Beer-Battered Fries** (VG, D) **$7.5**

**Sweet Potato Fries** (VG, D) **$7.5**

**Onion Rings** (VG, D) **$7.5**

**Mixed Charcuterie Board*** **$35**
*Cured meats, local cheeses, warm bread, crackers & house-made chutneys*

**Potato Skins** (GF) **$20**
*Mixed cheese, bacon lardons & chives, with sour cream*

**Whipped Feta & Tapenade*** (VG) **$22**
*Whipped Feta & Goat Cheese topped with pickled onions & Olive Tapenade, served with house-made sourdough*

**Baked Brie*** (VG) **$22**
*Oven-baked brie served with warm crostini & warm house-made pear compote & toasted walnuts*

**Soup Of The Day** - *ask your server for details* **$12**

## Salads & Bowls

**Caesar Salad** **$22**
*House-made Caesar dressing, romaine lettuce, croutons, shaved parmesan, mixed cheese & Mennonite bacon*

**Strawberry Spinach Salad** (GF, VG) **$24**
*Mixed greens, spinach, strawberries, watermelon radish, candied pecans, V's Bees honey & shallot vinaigrette, feta*

**Pad Thai** (D, GF) **$30**
*Chicken, egg, julienned carrots & peppers, Pad Thai sauce, peanuts, bean sprouts, green onion & cilantro, lime*

**Beef & Vegetable Stir Fry** (D) **$28**
*Beef marinated with ginger, garlic, soy, sautéed with peppers, onions, broccoli & carrots, topped with sesame, served with basmati rice*

**Vegan Noodle Bowl** (GF, DF, VG, V) **$20**
*Chilled vermicelli rice noodles with julienne carrots, thinly sliced cucumber, edamame, fresh mint, cilantro, basil, pickled watermelon radish, peanut sauce & green onion*

→ Add Chicken (**$10**) or Salmon (**$18**) to any salad or bowl

*Kitchen Hours: Tuesday - Thursday: 12 - 6:15pm, Friday - Saturday: 12 - 7:30pm, Sunday: 12 - 4:15pm*

## Sandwiches & Mains

**Oxford Chicken Sandwich** **$24**
*Flour & buttermilk coated chicken thigh on a toasted potato bun with shredded lettuce, pickles, spicy mayo & spicy maple glaze, served with fries*

**Monte Cristo** **$24**
*Ham, turkey, Swiss cheese, house-made ranch & honey mustard on Texas toast dipped in egg, served with fries*

**Chicken Fingers & Fries** (D) **$18**
*Served with fries, ketchup & plum sauce*

**Fish Tacos** **$22**
*Spiced flour & buttermilk coated pickerel bites, napa & red cabbage, pico de gallo, house-made ranch on flour tortillas*

**Pickerel & Chips** (D) **$30**
*Beer-battered pickerel, house-made tartar sauce & coleslaw, served with fries*

**Oxford Burger*** **$26**
*Beef burger, peach-bacon jam, blue cheese on a toasted potato bun, served with fries*

**Linguini** (VG) **$22**
*House-made linguini with roasted butternut squash cream sauce*

**Gnocchi** (VG) **$30**
*House-made gnocchi with a blend of mushrooms, spinach & cream sauce, garnished with crispy leeks*

**Grilled Salmon** (D) **$28**
*6oz grilled Atlantic salmon, lemon & herb risotto, pea & mint purée, pickled apple batons, seasonal vegetables*

**Smoked Pork Loin** (D, GF) **$25**
*V's Bees honey & peach BBQ glaze, peach gel, smashed garlic & herb mini heirloom potatoes, seasonal vegetables, crispy prosciutto*

**Grilled Ribeye** (GF) **$80**
*12oz ribeye served with garlic mashed potatoes, seasonal vegetables & peppercorn cream sauce*

**Margherita Pizza** (VG) **$28**
*Tomato sauce, basil, mozzarella & extra virgin olive oil*

**Prosciutto & Red Onion Pizza** **$28**
*Béchamel base, red onion, prosciutto, mozzarella, shaved parmesan & hot honey*

**Pepperoni & Sausage Pizza** **$28**
*Pepperoni, mild Italian sausage, mozzarella*